

Rosemary Parmesan Roasted Potatoes

- 2 pounds petite gold gourmet potatoes
- 1/4 cup garlic olive oil, plus more for drizzling
- 4 cloves minced garlic
- 1 teaspoon rosemary
- 1/4 teaspoon red pepper flakes
- salt and pepper
- 1/3 cup Parmesan Cheese



Preheat oven to 400. Butter or spray your baking dish, a square pan works great. Stir together olive oil, garlic and spices. Cut potatoes in half and place in large bowl and toss well with oil mixture.

Dump in baking pan and cook for 30 minutes. Sprinkle Parmesan on and drizzle with a little more oil, stir well and put back in the oven for 10 more minutes or until fork tender.

Store any leftovers in a sealed container.